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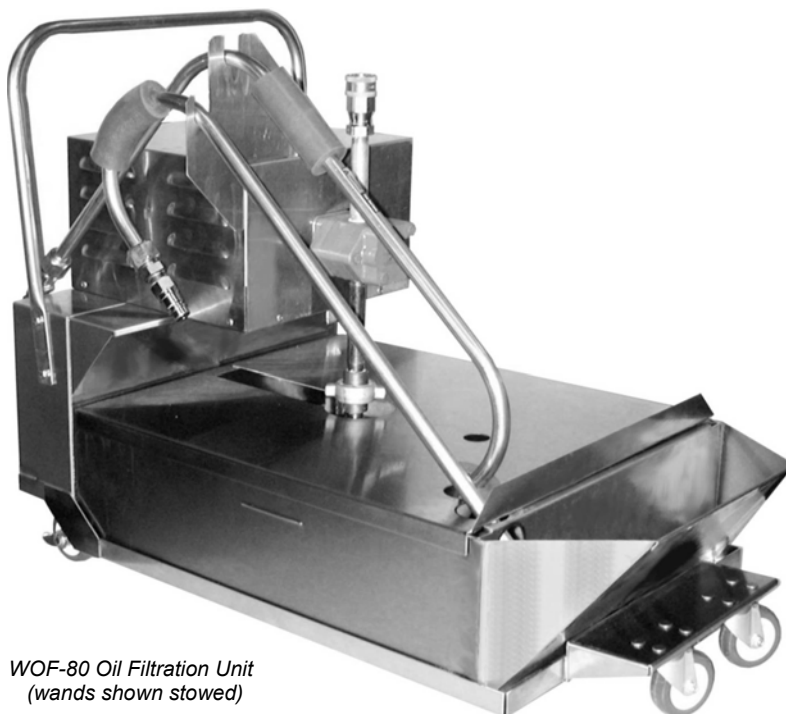


OPERATION MANUAL

MODEL WOF-80

**Cooking Oil
Filtration System
for use with
WFPE-68KFC
Pressure Fryer**

**Includes
INSTALLATION
USE & CARE**

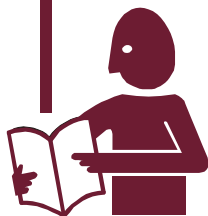


*WOF-80 Oil Filtration Unit
(wands shown stowed)*

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.



LIMITED WARRANTY STATEMENT

GLOBAL WARRANTY STATEMENT for:

YUM! Restaurants International and YUM Brands Inc.

This **WOF-80** Cooking Oil Filtration System manufactured by Wells Manufacturing Company exclusively for KFC is warranted against defects in materials and workmanship for a period of **two years** from the date of original installation.

THE FOREGOING OBLIGATION IS EXPRESSLY GIVEN IN LIEU OF ANY OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY EXCLUDED.

WELLS MANUFACTURING COMPANY, A DIVISION OF CARRIER COMMERCIAL REFRIGERATION INC., SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSSES FROM ANY CAUSE WHATSOEVER.

This warranty is void if it is determined that upon inspection by an authorized service agency that the equipment has

been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed or service is performed by unauthorized personnel. The prices charged by Wells for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by Wells' factory authorized service agency or one of its sub-agencies. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Please consult your classified telephone directory, your foodservice equipment dealer or for information and other details concerning warranty write to:

**Service Parts Department
Wells Manufacturing Company**

P.O. Box 280

Verdi, NV 89439

Phone (775) 689-5700

Fax: (775) 345-0569

SERVICE POLICY AND PROCEDURE GUIDE ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting the safety overload protector unless warranted conditions are the cause.
2. All problems due to operation at voltages other than specified on equipment nameplates – conversion to correct voltage and phase are the customer's responsibility.
3. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.
4. Replacement of items subject to normal wear to include such items as: knobs and couplings. Normal maintenance functions including cleaning are not covered by warranty.
5. Full use, care and maintenance instructions are supplied with each machine. Those miscellaneous adjustments noted are customer responsibility. Proper attention will prolong the life of the machine.
6. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-agencies.
7. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
8. All genuine Wells replacement parts are warranted for ninety (90) days from the date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part. **Any use of non-genuine Wells parts completely voids any warranty.**
9. Installation, labor and job checkouts are not considered warranty.
10. Charges incurred by delays, waiting time or operating restrictions that hinder the service technicians' ability to perform service are not covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes *full responsibility* for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.

3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Manufacturing cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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INTRODUCTION

Thank You for purchasing this Wells Manufacturing Co. appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	VOLTS	WATTS	AMPS	POWER SUPPLY CORD
WOF-80	115V 50/60 Hz	460	4.0	NEMA 5-15P
WOF-80EU	220 - 240V 50/60 Hz	725 - 790	3.3	CORD PROVIDED WITHOUT PLUG

MODELS WOF-80 and WOF-80EU DIMENSIONS:

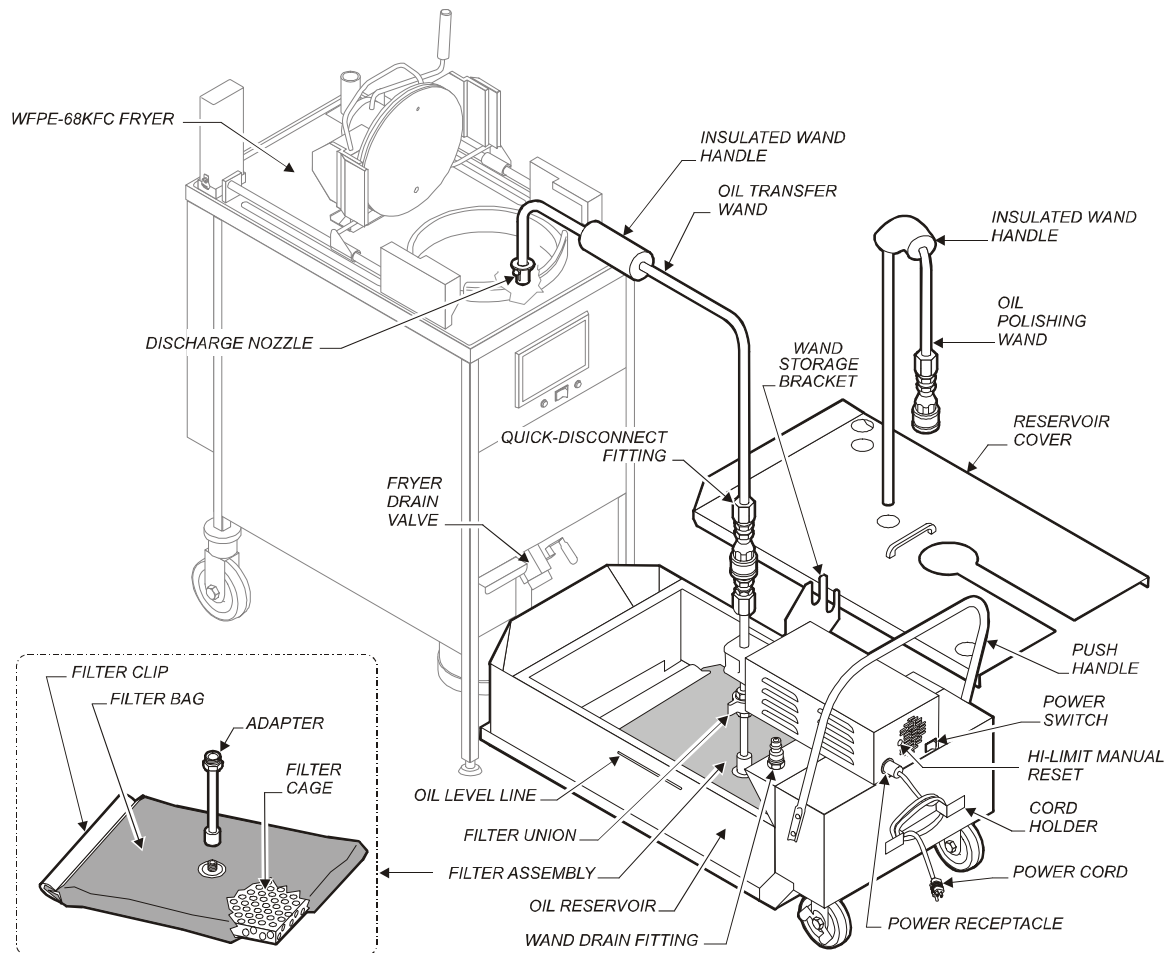
HEIGHT: 28" (710 mm) with wands stowed
46-11/16" (1185 mm) with discharge wand in place

WIDTH: 20" (508 mm) overall

DEPTH: 36-1/2" (926 mm) with wands stowed
43-3/4" (1110 mm) with discharge wand in place

OIL RESERVOIR CAPACITY: 76 pounds (34.5 Kg)

FEATURES & OPERATING CONTROLS



PRECAUTIONS AND GENERAL INFORMATION

IMPORTANT:

The technical content of this manual, including any troubleshooting suggestions, parts breakdown illustrations, wiring diagrams, schematics, servicing instructions and/or adjustment procedures, is intended for use by qualified technical personnel only.

IMPORTANT: Cleanliness of this oil filtration system is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Wells WOF-80 cooking oil filtration system is intended for use in commercial establishments only.

This device is designed for use in conjunction with the Wells Model WFPE-68KFC Pressure Fryer to filter hot cooking oil. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this oil filtration system must be thoroughly trained in the appliance use, precautions, limitations and associated restrictions.

Operating instructions, warnings and labels must be read and understood by all persons using or installing this appliance.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

PRECAUTIONS AND GENERAL INFORMATION (continued)

Contact with hot shortening will cause severe injury to unprotected skin and eyes. Extensive exposure to hot shortening can cause death. Protect yourself from contact with hot shortening:

ALWAYS wear protective clothing and eye protection when operating, cleaning or servicing this oil filtration device.

Shortening under pressure can be very hazardous unless handled properly:

DO NOT attempt to turn the FRYER OPERATING LEVER until the pressure in the frypot has fallen to zero.

DO NOT open the FRYER DRAIN VALVE if the frypot is under pressure.

Opening the lid or drain valve with the fryer under pressure will result in the explosive release of hot shortening.

Spilled shortening will cause a slip and fall hazard:

Be sure the oil filter is properly in place under the fryer drain valve and that the wand is properly in place in the fryer frypot before opening the drain valve or connecting the unit to electric power.

Clean up shortening spills promptly to avoid creating a slip and fall hazard.

DO NOT allow water to contaminate the shortening. Water will boil violently on contact with hot shortening, causing the hot shortening to splatter.

DO NOT clean the filter with water, water spray or steam spray.

DO NOT use steel wool to clean any part of the filter

DO NOT pour water on, into or over the motor, motor enclosure, power switch or wiring.

This appliance is not jet-stream approved. Do not direct any water or steam jet at any part of this appliance. Do not use a jet stream to wash under the appliance.

The filter unit is **NOT** a ladder. Never stand on the filter unit.

DO NOT stand on, sit on or lean on the filter unit.

DO NOT allow foreign objects such as closed containers, cigarette lighters or aerosol cans near the filter unit or hot shortening. If dropped in hot shortening, such objects may explode.

DO NOT allow any foreign object near the fryer or filtration unit that can fall into the frypot or filter and cause splashing or splattering of hot shortening.

Keep the RESERVOIR COVER in place at all times except when the filter unit is being cleaned.

DO NOT push or pull the filter unit by the wand, filter adapter or pump discharge pipe. Always use the PUSH HANDLE to maneuver the filter unit into place.



**DANGER:
BURN
HAZARD**

Contact with hot shortening will cause severe injury or death. Wear eye protection, protective gloves and clothing and when operating or servicing this fryer.



**DANGER:
BURN
HAZARD**

Do not attempt to open the fryer lid or fryer drain valve until the pressure in the frypot has fallen to zero.

Opening the lid or valve prematurely will result in the explosive release of hot shortening.

Contact with hot shortening will cause severe injury or death.



**WARNING:
ELECTRIC
SHOCK HAZARD**





All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. Do not open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.



**CAUTION:
Hot Surface**

Exposed surfaces can be hot to the touch and may cause burns.

AGENCY LISTING INFORMATION

   and  approvals for this appliance are pending.

INSTALLATION



WARNING: **Electric** **Shock hazard**

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.



CAUTION: **Risk of** **Damage**

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance may result if these instructions are not followed.



CAUTION: **Hot Surface**

Exposed surfaces can be hot to the touch and may cause burns.

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the Appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

COMPONENTS

1 ea	FILTER CAGE	1 ea	TRANSFER WAND
1 ea	FILTER CLIP	1 ea	POLISHING WAND
1 ea	FILTER ADAPTER	1 ea	RESERVOIR COVER
1 pkg	FILTER BAGS	1 ea	POWER CORD

ASSEMBLY and SETUP

Assemble filter:

Slide filter bag over filter cage. Be sure hole in bag is in position over adapter fitting.

Fold end of bag and secure with filter clip.

Attach filter adapter to filter cage.

Attach filter assembly to pump at filter union.

Install reservoir cover in place on oil reservoir.

Plug power cord into power receptacle on rear of pump motor housing. Wind power cord around holding bracket. On EU units, connect the appropriate electric plug to the end of the power cord.

Store wands on wand storage bracket with their discharge end in the corresponding hole in the front of the reservoir cover.

PREPARATION

IMPORTANT: Be sure filter unit and all components are dry. Water contamination will result in splattering hot oil.

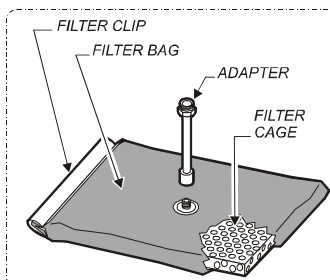
Prepare Filter (if needed due to used filter envelope):

Remove reservoir cover. Remove filter assembly at filter union. Detach filter clip. Discard used filter.

Slide fresh filter bag over filter cage. Be sure hole in bag is in position over adapter fitting.

Fold end of bag, secure with filter clip. Attach filter adapter to filter cage.

Attach to pump at filter union. Reinstall reservoir cover.



Position Filter Unit:

Roll filter unit under fryer so that front lip of reservoir is under fryer drain valve. Be sure power switch is **OFF**, then connect filter unit to electric power. Be sure all fryer pressure is dissipated. Open fryer lid and slide lid to rear.

FILTER OIL

IMPORTANT: Oil must be at 150°F or higher for proper filtration.

Connect **POLISHING WAND** to pump with the discharge end in the center hole of the reservoir cover. See illustration at right.

Open fryer drain valve, drain all oil into the reservoir. Close drain valve.

Press the power switch to **ON**. Polish the oil for 5 - 7 minutes.

Press the power switch to **OFF**. Disconnect polishing wand from pump and stow in tool storage bracket.

Connect the **TRANSFER WAND** to the pump.

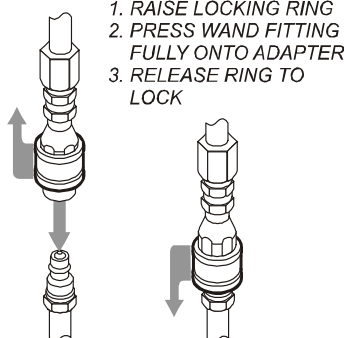
Lift discharge nozzle, then swing end of transfer wand over frypot. Allow discharge nozzle to drop into position.

Press the power switch to **ON**. Allow the pump to run until as much oil as possible has been returned to the frypot.

Press the power switch to **OFF**.

Disconnect transfer wand from pump and connect to wand drain fitting.

When dripping from transfer wand has stopped, disconnect and stow wand in tool storage bracket.



DANGER:
BURN
HAZARD

Contact with hot shortening will cause severe injury or death. Wear eye protection, protective gloves and clothing and when operating or servicing this fryer.



DANGER:
BURN
HAZARD

Do not attempt to open the fryer lid or fryer drain valve until the pressure in the frypot has fallen to zero.

Opening the lid or valve prematurely will result in the explosive release of hot shortening.

Contact with hot shortening will cause severe injury or death.



CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

IMPORTANT:

DO NOT push or pull the filter unit by the wand or discharge pipe. Always use the push handle to maneuver the filter unit into place.

IMPORTANT:

Empty reservoir after filtering or polishing.

DO NOT allow shortening to solidify in the reservoir.

When finished:

Wind power cord around holding bracket.

Drain oil from transfer wand

Store wands in tool storage bracket.

OPERATION (continued)



DANGER: **BURN** **HAZARD**

Contact with hot shortening will cause severe injury or death. Wear eye protection, protective gloves and clothing and when operating or servicing this fryer.



CAUTION: **HOT SURFACE**

Exposed surfaces can be hot to the touch and may cause burns.

IMPORTANT:

DO NOT push or pull the filter unit by the wand or discharge pipe. Always use the push handle to maneuver the filter unit into place.

IMPORTANT:

Be sure all shortening is pumped from reservoir.

DO NOT allow shortening to solidify in the reservoir.

When finished:

Wind power cord around holding bracket.

Drain oil from wands

Store wands in storage bracket.

TRANSPORT OIL FOR DISPOSAL

Drain oil from frypot into filter unit. Roll filter unit to disposal container.

Connect transfer wand to filter unit. Swing transfer wand over disposal container. Be sure power switch is off, then connect filter unit to electric power.

Press power switch to *ON*. Allow filter unit pump to run until as much oil as possible has been pumped to disposal container.

Press the power switch to *OFF*.

Disconnect transfer wand from pump and connect to wand drain fitting.

When dripping from transfer wand has stopped, disconnect and stow wand.

CLEANING INSTRUCTIONS

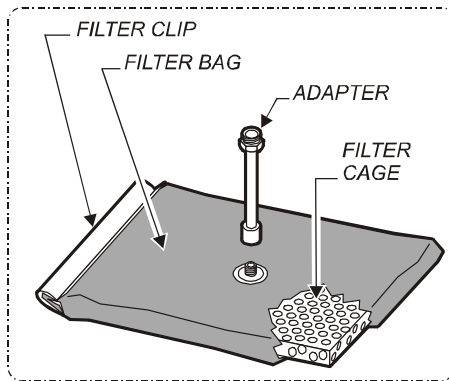
PROCEDURE: Clean Oil Filtration Unit

PRECAUTIONS: Disconnect filter unit from electric power.
Allow filter unit to cool before cleaning.

FREQUENCY: Daily

TOOLS: Clean Sanitized Cloth, Bristle Brush

1. Disconnect filter unit from electric power.
Allow filter unit to cool before cleaning.
2. Disassemble filter assembly. Discard used filter bag.



3. Pour all used oil, breading crumbs and other cooking debris from reservoir into disposal container.
4. With a clean sanitized towel wipe until clean:
 - a. filter assembly components
 - b. oil reservoir inside and out
 - c. exposed portions of pump and pump motor housing
 - d. discharge pipe, polishing wand and transfer wand
 - e. reservoir coverUse a nylon brush to remove any stubborn food particles
5. Reassemble filter assembly using a fresh filter bag.
 - a. Slide fresh filter bag over filter cage. Be sure hole in bag is in position over adapter fitting.
 - b. Fold end of bag, secure with filter clip.
 - c. Attach filter adapter to filter cage.
 - d. Attach to pump at filter union.
7. Install reservoir cover in place on oil reservoir.
Wind power cord around holding bracket.
Store wands in holding bracket on pump housing when not in use.

Procedure is complete



DANGER:
BURN
HAZARD

Contact with hot shortening will cause severe injury or death. Allow unit to cool before cleaning



WARNING:
ELECTRIC
SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. Do not open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

IMPORTANT:

DO NOT allow water to contaminate the shortening. Water will boil violently on contact with hot shortening, causing the hot shortening to splatter.

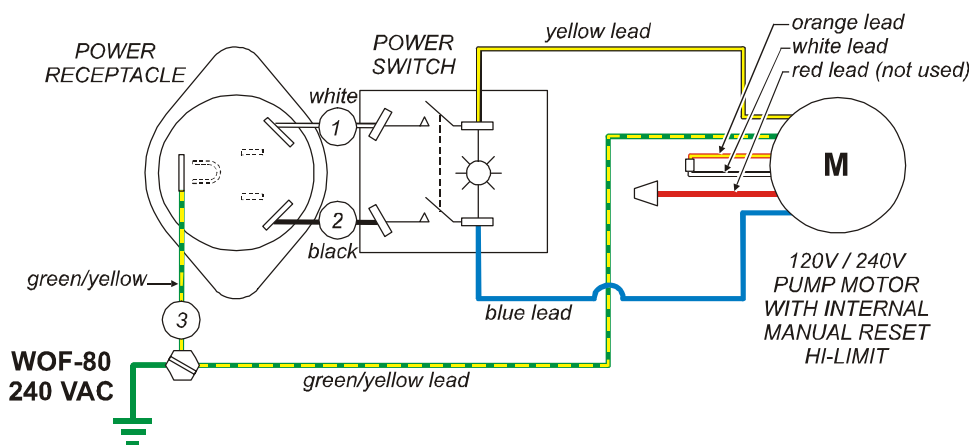
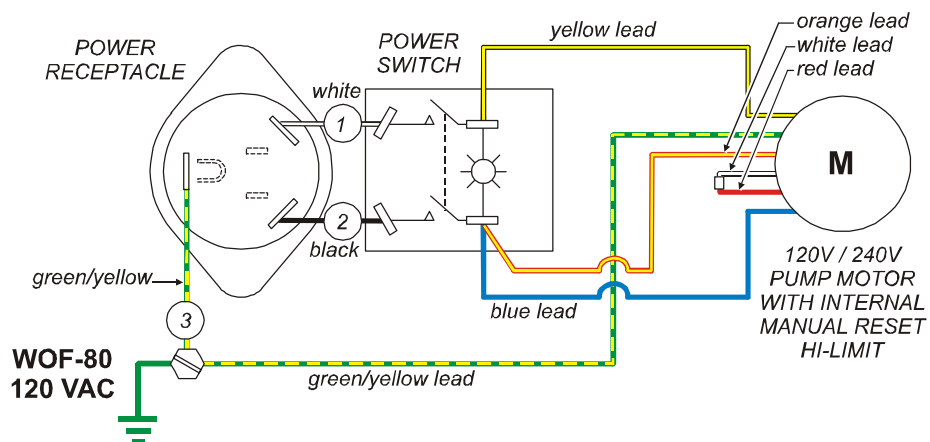
DO NOT clean the filter with water, water spray or steam spray.

DO NOT pour water on, into or over the motor, motor enclosure, power switch or wiring.

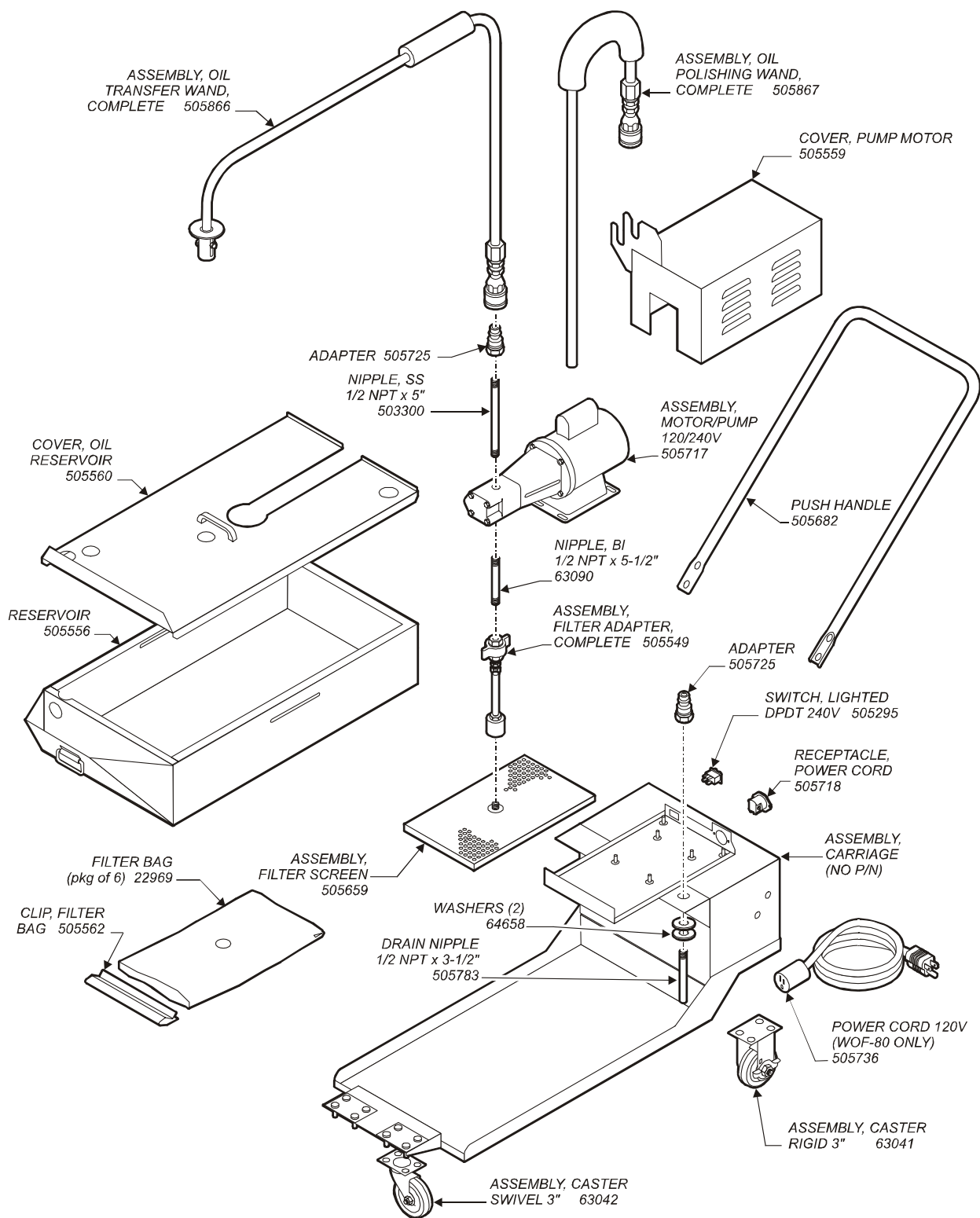
DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean any part of the filter unit.

TROUBLESHOOTING SUGGESTIONS

PROBLEM	POSSIBLE CAUSE	SUGGESTED REMEDY
Pump will not run	Not plugged in or circuit breaker tripped	Reconnect to electric power Check/reset circuit breaker
	Hi-limit tripped	After motor cools, press to reset
	Damaged power cord	Replace power cord
Does not filter	Filter bag missing or torn	Install fresh filter bag
	Adapter loose at filter assembly	Reinstall filter adapter
Low oil flow	Filter bag plugged	Brush filter bag surface
		Install fresh filter bag
No oil flow (pump running)	Adapter loose at coupling	Connect adapter
	Piping or pump	Clean as necessary
	Damaged pump or pump coupling	Contact Authorized Wells Service Agency for repairs
Leaking at quick disconnect	Quick disconnect damaged	Contact Authorized Wells Service Agency for repairs



EXPLODED VIEW & PARTS LIST



PARTS & SERVICE

DESCRIPTION

Filter Bag (pack of 6)

PART NO.

22969

IMPORTANT: Use only factory authorized service parts and replacement filters.

For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

Wells Manufacturing Co.

2 Erik Circle

P. O. Box 280

Verdi, NV 89439

phone: (775) 689-5700

fax: (888) 492-2783

(Service Parts Dept.)

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____

INSTALLATION DATE _____ TECHNICIAN _____

SERVICE COMPANY _____

ADDRESS _____ STATE _____ ZIP _____

TELEPHONE NUMBER (____) _____ - _____

EQUIPMENT MODEL NO. _____

EQUIPMENT SERIAL NO. _____

VOLTAGE: (check one) ☐ 120 ☐ 240

SERVICE



*Wells Manufacturing proudly supports CFESA
Commercial Food Equipment Service Association*



CREATED FOR



BY



WELLS

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